



2 WASHINGTON ST. MT. HOLLY NJ  
609.261.6149

## SOUPS & SALADS

### SOUP DU JOUR

Cup 6.50 | Bowl 7.50

Pint 8.95 | Quart 17.95 (takeout only)

### BLEU LIME SALAD

Mixed greens, crumbled bleu cheese, dried cranberries, candied walnuts, mandarin oranges, honey cumin lime dressing 14.95 V

### CAESAR SALAD

Romaine, parmesan cheese, hardboiled egg, buttery croutons, homemade garlicky caesar dressing 13.95 V

### GOAT CHEESE SALAD

Spinach, goat cheese crumbles, dried cranberries, spiced pecans, orange tarragon vinaigrette 14.95 V

### BEEF SALAD

Mixed greens, roasted beets, mandarin oranges, spiced pecans, goat cheese crumbles, orange poppy seed dressing 14.95V

### ORCHARD SALAD

Mixed greens, granny smith apples, pumpkin seeds, walnuts, dried cranberries, cheddar cheese, orange poppy seed dressing 14.95

add to any salad grilled chicken 6.

### - APPETIZERS -

#### TRUFFLE FRIES 11.95

white truffle oil, parmesan cheese, sea salt V

#### SWEET POTATO FRIES 8.95

sea salt, chipotle honey mustard dipping sauce V

#### FRENCH FRIES 7.95

sea salt V

#### TRUFFLE SPROUTS 13.95

white truffle oil, parmesan cheese, crispy bacon, sea salt V

### DESSERTS

CAKES, PIES, & TARTS 8.95

BARS 6.95

COOKIES 14.95 LB

## SANDWICHES, BURGERS & MORE

### BBQ PORK SANDWICH

Slow roasted pork, sweet & tangy barbeque sauce, cheddar cheese, homemade bun, served with hash browns 16.95

### IMPOSSIBLE BURGER

Plant based burger contains no animal products, but has the same flavor as sirloin, caramelized onions, choice of cheddar or bleu cheese, homemade roll, served with sweet potato or regular fries 16.95 V  
substitute truffle fries 3.

### PORK ROLL MELT

Pork roll, egg, cheddar cheese, on a texas toast, served with farmers potatoes 14.95

### MOUNT HOLLY MELT

Robin's chicken salad, celery, onions, mandarin oranges, dill mayonnaise, melted cheddar, open face on toasted english muffin, served with a side salad 13.95

### WHITE FISH SALAD SANDWICH

Brooklyn style whitefish, lettuce, tomato, on toasted rye, served with french fries 13.95

substitute regular fries 2.50

substitute sweet potato fries 3.

substitute truffle fries 5.

substitute cup of soup 3.50

substitute gluten free wrap, bun, or bread 2.

### QUICHE DU JOUR

Eggplant, tomatoes, spinach & swiss cheese, served with a side salad 14.95

### SIDE ORDERS

Canadian bacon 3.95

Pork roll 3.95

Bacon 3.95

Sausage 3.95

Toasted english muffin 3.5

One egg your way 3.50

Two eggs your way 6.

Hash browns 5.

Farmers potatoes 5.

Side pancakes 8.

Side french toast 8.

Side toast 2.5

## ENTREES

### EGGS BENEDICT

Poached eggs , canadian bacon toasted English muffin, homemade hollandaise, served with farmers potatoes **18.95**

### BRUNCH SAMPLER

Scrambled eggs, classic french toast, farmers potatoes, choice of bacon or sausage **16.95**

### EGGS YOUR WAY

Two eggs your way, farmers potatoes, choice of bacon or sausage, served with toast **14.95**

### PORK BELLY HASH

Pork belly tossed in asian sauce, granny smith apples, sauteed onions and peppers, poached egg, with a side of hollandaise sauce **17.95**

### BRUNCH TACOS

Egg whites, spinach, turkey sausage, mexican cheeses & salsa, sriracha aoli, served with farmers potatoes **14.95**

## DAILY SPECIALS

### BREAKFAST PIZZA

Salsa verde, scrambled egg, ham, mexican cheeses, fresh salsa, served with a side of hashbrowns **14.95**

### OMELET

Asparagus, roasted red peppers, sweet sausage, provolone cheese, served with farmers potatoes **16.95**

### FRENCH TOAST

Pineapple upside down, streusel, topped with maraschino cherries & vanilla icing drizzle served with choice of bacon or sausage **15.95**

### HAM & ASPARAGUS MELT

Toasted sourdough topped with ham, asparagus, roasted red peppers, swiss cheese, over easy egg, topped with everything seasoning **15.95**

V-vegetarian GF- gluten free

## DRINK MENU

### PICKLED MARIO 12.

vodka, bloody mary mix, pickle juice

### BLOODY HORSERADISH 12.

vodka, bloody mary mix, horseradish

### BELLINI 9.5

champagne with watermelon, peach or pear liquor

### RASPBERRY BUBBLY 9.5

champagne. raspberry liquor, lemon cello

### CRANBERRY SPLASH 9.5

lime vodka, cranberry juice, champagne

### SPARKLING APPLE 12.5

crown apple, cranberry juice, champagne

### CARAMEL APPLE MULE 12.

caramel vodka, ginger beer, apple cider

### FRENCH TOAST MARTINI 12.5

jack fire whiskey, vanilla vodka, rum chata

### ESPRESSO MARTINI 12.5

espresso vodka, coffee liqueur, splash of irish cream

### HOUSE WINE BY THE GLASS

**9.5**

Cabernet Sauvignon Merlot  
Pinot Noir Malbec  
Chardonnay Pinot Grigio  
Sauvignon Blanc Riesling  
Moscato White Zinfandel

### SANGRIA

GLASS/9. PITCHER/25.  
red & white

### BOTTLED BEER

Miller Lite 4.75 Amstel Light 5.75  
Stella Artois 6. Blue Moon 5.75  
Heineken 5.75 Yuengling 4.75

### DRAFT BEER 6.5

ask server for selections

### COLD BREW 6.

**\$4**  
**minimasos**

## CHILDREN'S MENU

includes a beverage

### CHICKEN FINGERS

served with french fries **9.95**

### GRILLED CHEESE

served with french fries **9.95 V**

### KID'S EGGS

Eggs your way, hash browns, choice of sausage or bacon, served with toast **9.95**

### SILVER DOLLAR PANCAKES

Chocolate chip or plain pancakes, choice of sausage or bacon **9.95**



WIFI Password: Robinguest

\*\* WHILE OUR RESTAURANT OFFERS GLUTEN FREE OPTIONS, WE ARE NOT A GLUTEN FREE KITCHEN. CROSS CONTAMINATION COULD OCCUR AND OUR RESTAURANT IS UNABLE TO GUARANTEE THAT ANY ITEM CAN BE COMPLETELY FREE OF ALLERGENS PLEASE ADVISE OUR KNOWLEDGEABLE STAFF ON ANY DIETARY RESTRICTIONS. \*\*